



Cuisine in Ku-ring-gai

Issue 6

This newsletter is for food businesses in Ku-ring-gai. It gives you information on the latest rules for your business, Council inspections and other important food safety messages.

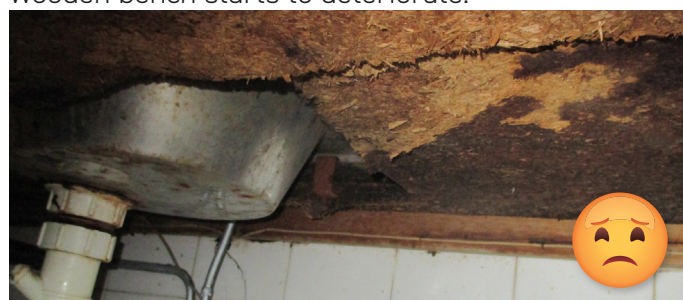
Fixtures and fittings and equipment

Benches on which food preparation or washing activities are conducted should be made from stainless steel or other material that cannot absorb water, is easy to clean and does not provide areas for pests to hide.



A stainless-steel bench top

Regularly check the condition of timber underneath benches as damage allows cockroaches, mice and rats to hide and nest. Replace when damaged wooden bench starts to deteriorate.



The underside of wooden benches can become damaged over time

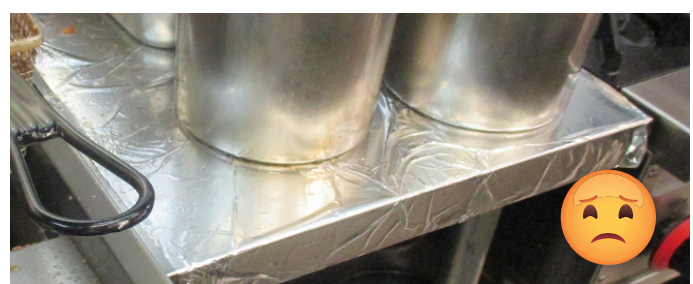
Do not line benches, shelves, equipment or walls

Do not line benches and shelves with anything such as cardboard, cloth, plastic or other materials. Everything should be made of suitable material that is impervious and capable of being cleaned so that it doesn't need lining.



Don't line shelves with anything. Shelves should be made from an impervious material that does not require lining

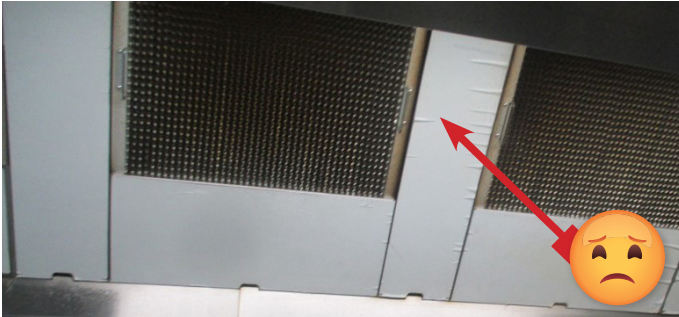
Do not line equipment or walls with foil. Foil cannot be effectively cleaned and can break apart. Broken pieces of foil may contaminate food.



Don't line shelves, equipment or walls with foil

Remove protective films from equipment

Plastic films used to protect new equipment during transport must be removed before equipment is used. This type of plastic is not designed to be kept on equipment when it is used and can trap dirt and grease. It can also deteriorate and flake away which is a potential food contamination risk.



Remove protective plastic films from equipment before they are used.

Shelves in storage areas

All shelving must be impervious and easy to clean, including shelves used in dry storage areas. This is because all shelves need to be wiped down and cleaned on a regular basis. The preferred material for shelving includes stainless steel, aluminium and plastics.

Wooden shelves can be used in dry storage areas, provided all sides of the shelves (including the underside) are sealed so that they are impervious and allow for effective cleaning. Wooden shelves in dry storerooms can be sealed with a high gloss white paint or laminate.



Wooden shelves in dry food storage areas must be sealed, e.g. painted on all sides of the shelf, including the underside.

Unsealed shelves that cannot be cleaned are not suitable

Do not use shelving with gaps or holes in the brackets as these cannot be easily cleaned and provide potential harbourage for pests. Unsealed wooden shelves absorb water and cannot be effectively cleaned.



Unpainted and unlaminated wooden shelves with holes in the brackets

Spotlight: Metal scourers and wire brushes

Metal from scourers such as "steel wool" or wire brushes used for cleaning can deteriorate overtime. There have been various cases where this deteriorated metal has accidentally ended up in food, swallowed and caused life threatening injuries.

You must review cleaning equipment before it is used every time to ensure it is not deteriorated as it may cause potential contamination.

It is recommended that food shops replace equipment such as metal scourers and wire brushes with cleaning equipment that is less prone to deterioration such as bristle free brushes.



A piece of metal that came from a wire barbecue brush that was removed from someone's oesophagus (Image taken from ABC News 2023 online).